

PACKAGED BEER & CIDER

WINE

LAGER / PILSNER

	%	\$
Asahi	5	9.5
Coopers Light	2.9	8
Corona	4.6	9.5
Melbourne Bitter	4.6	9
O'Brien Lager (GF)	4.5	9.5

ALES

Coopers Pale Ale	4.5	10
Hawkers Hazy Pale Ale	4.8	10.5
Bridge Road Beechworth Pale Ale	4.8	10.5
Hop Nation The Buzz American Red Ale	6	11.5
Hawkers IPA	6	14.5
Boatrockers Big Love Hazy IPA	6.2	15
Balter Captain Sensible	3.5	9.5
O'Brien Pale Ale (GF)	4.5	9.5
O'Brien XPA (GF)	3.8	10

DARK / STOUT

Coopers Stout	5.6	11
Hawkers Stout	5.4	11.5
La Sirene Praline Hazlenut Stout	5.6	15
Moon Dog Mack Daddy Dark Ale	5	12
Boatrockers Stout	6.1	13.5
Stomping Ground Bunker Porter	6.2	13.5

CIDER / SOUR / GINGER BEER

	%	\$
Boatrockers Miss Pinky Sour	3.4	11.5
La Sirene Citray Sour	4.5	11
Stomping Ground Passionfruit Smash	4.2	11
Brookvale Union Ginger Beer	4	11.5
Napoleon Pear Cider	4.5	11.5
Willie Smiths Traditional Apple Cider	5.4	12

SELTZER

Local Peach	4	12
Local Lemon	4	12
Local Passionfruit	4	12

NON ALCOHOLIC

Heineken Zero	0	9
Heaps Normal Quiet XPA	<0.5	9
Heaps Normal Lager	<0.5	9
Bridge Road Free Time Pale	<0.5	9

SPARKLING

Dunes & Greene Prosecco	
Marty's Block Sparkling Brut Cuvee	
42 Degrees South Premier Cuvee Sparkling	
Jansz Premium Cuvee	

WHITE

Henschke Peggy's Hill Riesling	
Cloud Street Sauvignon Blanc	
Opawa Sauvignon Blanc	
Terre Forti Pinot Grigio	
La La Land Pinot Gris	
Motley Cru Chardonnay	
Tarrawarra Estate Chardonnay	
Dr Loosen, 'Kabinett' Riesling	
William Fèvre Petit Chablis	

ROSÉ

Petit Detours Rosé	
Hesketh Wild at Heart Rosé	
Innocent Bystander Moscato Rosé 275ml	
Rameau d'Or Rosé	

RED

Marty's Block Shiraz/Cab	
Budburst Shiraz	
Penfolds Koonunga Hill '76 Shiraz Cabernet	
Cloud Street Pinot Noir	
Red Claw by Yabby Lake Pinot Noir	
La Celia Bustos Malbec	
Heirloom Cabernet Sauvignon	
Bodegas Del Mundo Valdemoreda Tempranillo	
Kay Brothers "Basket Pressed" Shiraz	
Trediberri Nebbiolo Langhe DOC	

REGION / COUNTRY

	120ml GLS	BOTTLE
South Australia	11	62
Regional, SA	11	50
Coal River Valley, TAS	14.5	70
Pipers Brook, TAS		77
Eden Valley, SA	12	58
Central Victoria	11	48
Marlborough, NZ	12	58
Emilia-Romagna, Italy	11	52
Murray Darling, VIC	11	53
King Valley, VIC	12	50
Yarra Valley, VIC	15.5	74
Mosel, Germany		95
Petit Chablis, France		110

Languedoc, France	12	55
Limestone Coast, SA	11	50
Swan Hill, VIC		15
Cotes de Provence, France		75

Regional, SA	11	48
Barossa Valley, SA	14	68
Barossa Valley, SA	15	72
Central Victoria	11	48
Mornington Peninsula, VIC	15	75
Argentina	12	58
Coonawarra, SA	14	65
Rioja, Spain	12	50
McLaren Vale, SA		70
Piedmont, Italy		92

THE LOCALS' Local



WEEKLY SPECIALS

MONDAY
FROM 4PM

Locals' NIGHT
\$17 PARMA, FISH & CHIPS
AND BURGERS

TUESDAY
FROM 4PM

STEAK NIGHT
\$22 250G PORTERHOUSE
CHIPS AND SALAD

THURSDAY

BURGER & BEER
ALL DAY

\$22 BURGER AND PINT
Ask the team for this weeks burger
and pint choice

MONDAY - FRIDAY

HAPPY HOUR

4PM
TILL
6PM
\$9 PINTS | \$12 COCKTAILS
\$7 HOUSE WINE

Not available on public holidays

CHECK OUT OUR BOARD
for fresh releases

THE TERMINUS HOTEL | 492 QUEENS PARADE, NORTH FITZROY
WWW.TERMINUS.COM.AU | (03) 9481 3182

f @terminushotelfn @terminushotelfitzroynorth

TO EAT

SHARED

Crispy pork bao, kimchi, cucumber, peanuts	\$18
Southern fried chicken ribs, sriracha plum sauce	\$18
Grilled Aphrodite halloumi, vincotto, roasted grapes (GF) (V)	\$18
Flash fried calamari, lime aioli, chilli salt	\$19
Chicken & sweet corn gyoza, soy mirin	\$19.5
Smoked cauliflower and mozzarella arancini, harissa salsa (V)	\$18
Spiced ground beef nacho, corn chip, guac, mozzarella, chive sour cream	\$20
Smoked chicken tacos, green chutney mayo, guac, pickled onion	\$19
Caramelised confit garlic and camembert bread (V)	\$18
Chips, aioli	\$12

CLASSICS

Free range chicken parmigiana, leaf salad, chips	\$31
Braised lamb shank, chive mash, root veg, gravy (GF)	\$35
Craft beer battered Lakes Entrance Rockling, leaf salad, chips, yoghurt tartare	\$32
House blend beef burger, cheddar, red onion, aioli, cos, tomato, mustard & pickles on a brioche bun with chips	\$27
Southern fried chicken burger, kimchi mayo & slaw on a brioche bun with chips	\$27

Gluten-free buns + \$3

GRILL (GF)

300g Bone in porterhouse	\$46
200g Eye fillet	\$53
300g Rump	\$42
250g Scotch fillet	\$54

All steaks come with chips, leaf salad, your choice of sauce

SAUCES

Red wine jus / Mushroom / Peppercorn / Bearnaise (GF)	\$5
Garlic butter / Truffle butter / Thyme bone marrow butter (GF)	\$3
Aioli / Tomato sauce / BBQ sauce (GF)	\$1

FRESH

Crispy pork belly, rice noodles, bean shoots, Asian herbs (GF)	\$32
Hot smoked Tassie salmon, pomegranate tabbouleh, watercress	\$33
Confit duck, Turkish rice, parsley, mint, coriander, chives, preserved lemon (GF)	\$33

STONE BAKED PIZZA

Red base (sugo & mozzarella)

Mozzarella, sugo, basil (V)	\$19
Midnight ham & pineapple	\$27
Tandoori lamb, minted honey yoghurt	\$29
Vodka sauce, cherry tomato, pesto, ricotta (V)	\$25
Pepperoni, mozzarella, honey pickled jalapeños	\$26

White base (garlic mozzarella)

Chilli & garlic prawn, lemon, parsley	\$30
Blue cheese, broccoli leaf, garlic, mozzarella (V)	\$27
Field mushroom, feta, truffle (V)	\$29
Smoked salmon, brie, spinach, dill	\$27

Gluten-free bases + \$5

KID

Pasta, napoli sauce, cheese (V)	\$14
Fish, chips & salad	
Cheese pizza (V)	
Bangers & mash	
Fried chicken tenders, chips, salad	
Kids sundae, with chocolate sauce, sprinkles & gummy bears	\$7

DESSERTS

Apple crumble, rhubarb strawberry ice cream	\$16
Passionfruit panna cotta, meringue	
Walnut sticky date pudding, date & sherry ice cream	

PLANT BASED

Cooked alongside non plant based items

VEGAN - SHARED

Corn & coriander gyoza, truffle soy mirin dressing	\$18
Kale, rocket & white bean dip, flat bread	\$17
Southern fried shimeji mushroom bao, wasabi ranch, pickled cucumber	\$17
Sesame falafel, sweet potato, coriander chilli dip (GF)	\$16
Chips, aioli	\$13
Sweet potato wedges, sweet chilli mayo (GF)	\$16
Red lentil fritter, coconut mint raita (GF)	\$16.5

VEGAN - FRESH

Cauliflower curry, herb rice, crispy chickpea (GF)	\$27
Mixed grains & pulses, sweet potato, raisins, seeds, herbs, dill dressing	\$28
Carrot, date & thyme burger, pineapple, beetroot, tomato, lettuce, aioli & tomato sauce on a pumpkin bun with chips	\$26

VEGAN - PIZZA

Vodka sauce, cherry tomato, pesto, plant based cheese	\$27
Roast pumpkin, salsa verde, goat's style plant based cheese	\$27
Roasted seasonal veg, semi-dried tomato, plant based cheese	\$27

Gluten-free bases + \$5

VEGAN - DESSERT

Lebanese almond milk pudding with pistachio praline (GF)	\$16
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All dishes may contain traces of wheat, nuts & soy. Our chips are fried in oil that may contain traces of gluten.

(GF) Gluten Free | (V) Vegetarian

